

Chinese Chile Vinegar

50 Gift Ideas
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Yield: 1 cup

1 cup rice vinegar
8 dried chiles de arbol
8 star anise pods
1 two-inch piece ginger,
sliced
1 teaspoon Sichuan
peppercorns

In a saucepan, bring the vinegar, chiles, anise, ginger and peppercorns to a boil.

Let cool.

Refrigerate for at least two days and up to two weeks.

Per Serving (excluding unknown items): 52 Calories; trace Fat (3.8% calories from fat); trace Protein; 18g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fat; 1 Other Carbohydrates.